

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 01-12-26

I. CATALOG DESCRIPTION

Course Number: FSDT2082
Course Title: Baking/Pastry Capstone
Prerequisite(s): FSDT2020

Catalog Description: Capstone class for the Baking/Pastry Program. Students will discuss current food service topics, create resumes, practice interview skills, create a portfolio, and complete a hands-on practical exam.

Credit Hours: 2.0
Class Hours: 15
Lab Hours: 45
Total Contact Hours: 60

II. COURSE OBJECTIVES: *Course will:*

- A. Examine specific individual goals.
- B. Evaluate student portfolios.
- C. Evaluate students' competency in all program classes.
- D. Identify factors necessary to plan and write a menu using specific guidelines.
- E. Review proper procedures for sanitation, food safety, professional appearance and attitude.
- F. Demonstrate successful organizational skills, time management and work habits during production.
- G. Demonstrate satisfactory cooking techniques.

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

A. STUDENT LEARNING OUTCOMES: *Student will be able to:*

- 1. Identify and present individual goals.
- 2. Relate local and world new events to the food service industry.
- 3. Prepare a resume, cover letter and engage in and evaluate a mock interview.
- 4. Produce a portfolio.
- 5. Demonstrate knowledge of program classes.
- 6. Accurately convert recipes.
- 7. Calculate recipe costs.
- 8. Plan and prepare a menu using specific guidelines.
- 9. Demonstrate satisfactory organizational skills, time management, work habits, and oral presentation skills.
- 10. Demonstrate satisfactory baking and pastry skills to include, portioning, flavor combination, scaling and mixing, knife skills, and plating.

B. General Education Learning Outcomes (GELOs)

- 1. GELO #3: Critical Thinking & Problem Solving
- Outcome 4: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.

IV. CONTENT/TOPICAL OUTLINE *(course outline may provide more detailed information.)*

- A. Culinary/Hospitality soft skills
- B. Mental health in the industry
- C. Importance of training a culinary team
- D. Menu development

- E. Recipe testing
- F. Hands-on proficiency
- G. Resume, portfolio, cover letter
- H. Interview skills

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s): None
- B. Other Resources:
 - 1. Note taking materials and calculator
 - 2. Online websites/audiovisuals
 - 3. Previous textbooks and knowledge from FSDT classes
 - 4. Computer with internet access

VI. METHODS OF PRESENTATION/INSTRUCTION

- A. Methods of presentation typically include a combination of the following:
 - 1. Lecture, Lab work
 - 2. Videos/PowerPoint Presentations
 - 3. Class Discussion

VII. METHODS OF EVALUATION

- A. Methods of evaluation typically include a combination of the following:
 - 1. Assignments/Homework
 - 2. Portfolio
 - 3. Hands-on Proficiency Exam
- B. SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

VIII. SPECIFIC COURSE REQUIREMENTS:

- A. A grade of 70% (C) or better needed in degree program courses.